

# BARONE'S

of Glen Ellyn

## Dining Menu

### APPETIZERS

- Garlic Bread | 5.95 **L**
- Pizza Bread 7.95 **L**
- Breaded Calamari | 10 **L**
- Fried Cheese | 9 **L**
- Toasted Ravioli | 8.95 **L**
- Wings | 11
- Italian Beef Rolls | 10

### SALADS

- Barone's House Salad** | Entree 9 | Table 14.95 **L**  
Chopped lettuce, bell pepper, onion, tomato, cucumber, feta cheese and kalamata olives
- Caesar Salad** | Entree 8.75 | Table 14.95 **L**  
Creamy Caesar, our garlic croutons and Asiago cheese (add chicken 1.05)
- Lazio Salad** | 10  
Chopped romaine lettuce, salami, pepperoni, artichoke, roasted red peppers, olives and Asiago cheese with our Italian dressing
- Tuscany Salad** | Entree 9 | Table 14.95  
Romaine, bacon, red onion, roasted garlic, bleu cheese

### JR. PIZZA MAKERS

- Cheese Pizza | 5.25
- One Topping Pizza | 5.75
- Chicken Tenders | 5.75
- Spaghetti with Meatballs | 5.25

*Our Regular Entrees can be kid sized!*

### **L** = Lent Friendly Options!

Please Keep in Mind...We do our best to meet any food allergy request but we are a flour rich environment and our kitchens do use shellfish and nuts that may come in contact with foods. Consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

### ENTRÉES ——— If you don't see your favorite entrée, just ask!

- Venetian Gnocchi** | 15  
Dumpling like pasta tossed in our vodka sauce with fire roasted chicken and Italian sausage
- Lake Ellyn Picnic Pasta** | 14.95  
Sautéed spinach, mushrooms, garlic, chicken, tomatoes pan tossed with angel hair pasta in light citrus olive oil sauce
- Angel Hair with Fresh Basil and Garlic** | 14.50 **L**
- Meat or Spinach Lasagna** | 14.95
- Baked Mostaccioli** | 13.95 **L**  
Meat or marinara sauce and baked with mozzarella cheese
- Spaghetti with Meatballs** | 11.95  
Our house meatballs top this classic pasta and bathed in our meat sauce
- Eggplant Parmesan** | 15 **L**  
Breaded layer of fresh eggplant baked with mozzarella cheese
- Chicken Parmesan** | 17  
Oven baked and smothered with mozzarella over pasta
- BBQ Slab Ribs** | 17.50  
Full rack of our slow roasted baby back ribs served with baked potato and coleslaw

### SEAFOOD

- 8oz Norwegian Salmon Filet** | 16 **L**  
Pan seared and served with sautéed vegetables
- Lobster Ravioli** | 17.50 **L**  
Large ravioli filled with ricotta cheese and lobster in tomato cream sauce
- Wild Caught Lake Winnipeg White Fish** | 17.25 **L**  
Pan seared with butter, olive oil, and just a hint of garlic, finished with Chardonnay and citrus, baked potato and vegetables
- Field & Creek Penne** | 14.95 **L**  
Portobella, shiitake, button mushrooms gently sautéed then tossed with fresh spinach, tomatoes, shrimp, scallops in an olive oil and roasted garlic sauce finished with Asiago cheese
- Cajun Tuna** | 15.95 **L**  
Blackened and served with vegetables and lemon garlic butter

# The Sandwich Board

Sandwiches come with coleslaw and your choice of fries, sweet potato fries, or onion rings

**Barone Burger | 13**

Our half pound burger on a brioche bun with American cheese and all the trimmings

**The Impossible Burger | 16**

A plant-based alternative to ground beef on a brioche bun *(cheese available on request)*

**The Stacker | 16**

Two half pound patties with American and mozzarella cheese on a brioche bun with bacon, sweet BBQ sauce and onion ring

**Italian Beef Melt | 13**

Italian beef on garlic bread smothered with melted mozzarella cheese

**The Pizza Guys Sandwich | 15**

Meatballs on opened faced garlic bread, piled with Italian beef, French fries, onion rings and baked with mozzarella cheese served with giardiniera and sweet BBQ sauce

**Chicken Parmesan Sandwich | 13**

Breaded chicken breast on garlic bread with our marinara sauce and melted mozzarella

**Grilled Chicken Sandwich | 13**

Flame broiled fresh boneless chicken breast, bacon and mozzarella cheese

**Grilled Ribeye Sandwich | 15.95**

Sliced grilled ribeye on a garlic French roll, sautéed onion and mushrooms, side of A-1 sauce

## BEERS

**Craft**

Lagunitas:

IPA, Sumpin Sumpin

Three Floyds:

Alpha King, Gumball Head

Milk Stout Nitro

Jai Alai IPA

Half Acre Brewing:

Daisy Cutter, Tome

Hazy IPA

Two Brothers:

Domaine DuPage, Ebel's

Weiss, Prairie Path

**Domestic**

Bud Light

Coors Light

Miller Light

Miller Genuine Draft

Blue Moon

Samuel Adams

O'Douls (Non Alcoholic)

**Import**

Amstel Light

Corona

Modelo

Heineken

Heineken 0.0

Stella

Guinness

Moretti/ Moretti Dark

**Draft**

Miller Lite

Blue Moon

Stella

Hacker Pschorr

**Spiked**

Truly - Lime, Lemon, Grapefruit

## HOUSE WINES



	GLASS	½ CARAFE	CARAFE
Chianti	7.75	15	21
Cabernet Sauvignon	7.25	14	20
Merlot	7.75	14	20
Pinot Noir	7.25	14	20
White Zinfandel	7.75	14	20
Chardonnay	7.25	14	20
Pinot Grigio	7.75	14	20
Sauvignon Blanc	7.25	14	20
Riesling	7.75	14	20



# Pizza

## THINCRUST

	SMALL 10"	MEDIUM 12"	LARGE 14"	FAMILY 16"	PARTY 18"
<b>Cheese</b>	11.95	14.00	17.25	20.00	25.25
<b>½ Cheese ½ Choice</b>	12.55	15.00	18.35	21.25	26.40
<b>Cheese + 1 ingredient</b>	13.45	16.00	19.40	22.45	27.80
<b>Cheese + 2 ingredients</b>	14.95	18.00	21.55	24.90	30.35
<b>Cheese + 3 ingredients</b>	16.45	20.00	23.70	27.35	32.90
<b>Cheese + 4 ingredients</b>	17.95	22.00	25.85	29.80	35.45
<b>Extra ingredients</b>	1.50	2.00	2.15	2.45	2.55

### Ingredients:

Sausage, Pepperoni, Ground Beef, Mushrooms, Green Peppers, Onions, Shrimp, Pineapple, Spinach, Canadian Bacon, Anchovy, Fresh Mushrooms, Broccoli, Pepperoncini Peppers, Artichoke Hearts, Black Olives, Green Olives, Kalamata Olives, Fresh Garlic, Bacon, Tomatoes, Italian Beef, Roasted Red Pepper, Basil, Chicken, Sun Dried Tomatoes, Meatball, Giardiniera, Bleu Cheese, Cheddar Cheese, Feta Cheese, Goat Cheese, Asiago Cheese, *Low Fat Mozzarella, Dairy Free Cheese*

### Crusts:

Gluten Friendly Crust (12" only)  
Cauliflower Crust (10" only)

### Sauces:

Olive Oil and Garlic  
Alfredo Sauce, Pesto

## PAN

	SMALL 10"	MEDIUM 12"	LARGE 14"
<b>Cheese</b>	14.55	16.75	18.50
<b>½ Cheese ½ Choice</b>	15.25	17.75	19.50
<b>Cheese + 1 ingredient</b>	15.90	18.55	20.40
<b>Cheese + 2 ingredients</b>	17.25	20.35	22.30
<b>Cheese + 3 ingredients</b>	18.60	22.15	24.20
<b>Cheese + 4 ingredients</b>	19.95	23.95	26.10
<b>Extra ingredients</b>	1.35	1.80	1.90

## STUFFED

	SMALL 10"	MEDIUM 12"	LARGE 14"
<b>Cheese</b>	15.50	19.40	21.50
<b>½ Cheese ½ Choice</b>	16.15	20.30	22.25
<b>Cheese + 1 ingredient</b>	16.85	21.20	23.40
<b>Cheese + 2 ingredients</b>	18.20	23.00	25.30
<b>Cheese + 3 ingredients</b>	19.55	24.80	27.70
<b>Cheese + 4 ingredients</b>	20.90	26.60	29.10
<b>Extra ingredients</b>	1.35	1.80	1.90

## SPECIALITY PIZZAS

**Chicken Barbecue Pizza** | Herbs, chicken, red onion, BBQ sauce and mozzarella  
10" 16.75 12" 18.75 14" 21.50

**Garden Fresh** | Broccoli, zucchini, yellow squash, roasted red pepper & onions topped with mozzarella  
10" 16.75 12" 18.75 14" 21.50

**The Fire House** | Italian beef, green peppers and hot giardiniera  
10" 17.50 12" 20.50 14" 23.25

**Margherita** | Red sauce, fresh mozzarella, sliced plum tomato and fresh basil  
10" 15.95 12" 17.95 14" 20.35

**The Hilltopper** | Pepperoni, bacon, Italian sausage, Canadian bacon  
10" 17.75 12" 20.75 14" 23.50

**The Salvador** | Fire roasted chicken, fresh basil, jalapeno peppers, red onion and our cheesy alfredo sauce  
10" 17.75 12" 20.75 14" 23.50

*All specialty and artisan pizzas are available in 10", 12", and 14" (unless otherwise labeled)*